Guinness & Chocolate Cake

Overview

Difficulty Medium
Servings 8 - 10
Preparation Time 40 mins
Cooking Time 90 mins

Ingredients

Cake

- 250ml Guinness Stout
- 250g Unsalted Butter
- 75g Cocoa Powder
- 400g Castor Sugar
- 142g Sour Cream
- 2 Large Eggs
- 1 Tablespoon Vanilla Extract
- 275g Plain Flour
- 2½ Teaspoons Bicarbonate of Soda

Icing

- 120g Icing Sugar - Sifted
- 60g Soft Butter
- 2 Tablespoons Guinness Stout
- 120g Dark Chocolate – 50% - 55% Cocoa Solids
- 50g Walnut Pieces - Finely Chopped

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